



UNITED STATES MARINE CORPS
MARINE CORPS BASE
CAMP LEJEUNE, NORTH CAROLINA 28542-5001

BO 10110.2F
VET/pah
10 Dec 1986

BASE ORDER 10110.2F

From: Commanding General
To: Distribution List

Subj: FOOD INSPECTION SERVICE

Ref: (a) MCO P10110.31E

1. Purpose. To establish policy and promulgate procedures for the food inspection service of this base in accordance with the reference.
2. Cancellation. BO 10110.2E.
3. Policy. The Base Veterinary Officer will conduct the food inspection service of this command. The guidelines to be followed in the performance of this service are all current directives, instructions, and orders from competent authorities. The service is to include:
 - a. Inspection of all subsistence items from any source that is issued, sold, or served on this base by Appropriated or Non-Appropriated Fund Facilities.
 - b. Inspection of off-base food establishments for sanitation and ability to perform under contracts.
 - c. Compilation and maintenance of an approved list of local subsistence supplies.
 - d. Investigation of subsistence losses resulting from deterioration/spoilage experienced by any Appropriated or Non-Appropriated Fund Facility.
4. Food Sources. All food must be from establishments approved as meeting the minimum sanitary standards of the Department of Defense. The U. S. Army Health Services Command publishes a list of all such establishments for armed forces procurement. The Base Veterinarian maintains a list of all such establishments in the local area.
 - a. Other Approved Sources. Establishments operating under the inspection supervision of the following agencies are also approved sources of foods:
 - (1) Meat and poultry establishments which are listed in the "Directory of Meat and Poultry Inspection Program Establishments and Officials," published by the Animal and Plant Inspection Service, U. S. Department of Agriculture, may serve as sources of meat, meat products, poultry and poultry products.
 - (2) State-inspected meat and poultry plants which have been certified by the USDA as being at least equal to the current status of federally inspected establishments are acceptable sources of supply to the Armed Forces within their respective states only.
 - (3) Foreign meat establishments listed in the "Directory of Meat and Poultry Inspection Program Establishments and Officials," published by the Animal and Plant Health Inspection Service, U. S. Department of Agriculture.
 - (4) Egg establishments listed in the "List of Plants Operating under USDA Poultry and Egg Grading and Egg Products Inspection Programs," published by the Poultry Division, Agricultural Marketing Service, U. S. Department of Agriculture.

(5) Dairy establishments having a plant compliance rating of 90 or more listed in "Sanitations Compliance and Enforcement Ratings of Interstate Milk Shippers List (IMSL)," published by the U. S. Department of Health, Education and Welfare, Public Health Service, may serve as sources of pasteurized milk and milk products as listed, including cottage cheese.

(6) Dairy plants listed in the U. S. Department of Agriculture publication, "Dairy Plants Surveyed and Approved for USDA Grading Service." Plants listed in this publication are approved sources of supply for the Armed Forces only for the items listed in the publication.

(7) Fish and shellfish establishments listed in the U. S. Department of Commerce publication "Plants Approved to Pack Processed Fish and Shellfish Products Under Continuous Inspection."

(8) Distributors or warehouses, including cold storage warehouses, storing or handling (not processing or packaging) non-government-owned perishable or non-perishable foods packaged or packed in containers which offer protection from contamination.

(9) Plants producing non-animal food products and related items known to possess little or no potential health hazards. Specific exemption for these plants is provided in the reference.

b. Other Sources. If foods desired by an organization of this base are not available through the commissary stores or vendors listed on the approved list of suppliers, the Base Veterinary Officer will be contacted to determine whether or not there are other acceptable sources of supply. Persons concerned with the procuring of exceptional or exotic types of foods will coordinate with the Base Veterinary Officer to determine the status of prospective vendors, and to arrange for the inspection of these foods.

5. Veterinary Inspection of Foods

a. Inspection Requirements (General). All subsistence brought onto the base which is intended for storage, consumption, or resale will be inspected at time of delivery by qualified veterinary service personnel for wholesomeness, type, class, and grade. Nonconforming subsistence will be discussed with the purchasing and/or contracting officer who will determine final acceptance or rejection, unless the non-conformance is for reason of wholesomeness.

b. Veterinary Inspection for Other Organizations. Vendors supplying perishable foods to the Officers' Messes, Clubs, Exchange Activities and other concessionaires prior to delivery of food products to the organization concerned, will present such foods for inspection by veterinary service personnel. Inspection will be available at the Central Food Inspection Office, Building 1300, Monday through Friday, 0530 to 1400, and at Tarawa Terrace Commissary, Monday through Friday 0600-1200. Inspection will be available on Saturday and holidays (except Thanksgiving, Christmas and New Year's Day) at Central Food Inspection Office, Building 1300 from 0600 to 1000. Any deviation to the times subsistence items are presented for inspection will be by mutual agreement between the Contracting Officer and the Base Veterinary Officer. All delivery tickets and bills of acceptable foods will be stamped with the Department of Defense acceptance stamp and will become part of the required voucher to be examined by auditing authorities. Every attempt will be made to assist organizations in the procurement of safe, wholesome food and ensure that the quality desired is actually received.

6. Subsistence Sanitation

a. Vehicles. All foods delivered to or transported on this base will be securely boxed, wrapped, or cartoned and transported in clean, covered trucks. Meats, milks, and dairy products will be delivered in a closed body refrigerated truck. No other items will be transported in the same vehicle which might in any way contaminate or damage the product.

b. Storage and Handling. Foods received, stored, issued or sold will be handled in a sanitary manner. They will, as far as practicable, be protected against heat, insects, rodents, and other damaging or contaminating agents.

7. Responsibility

a. Officer-in-Charge. The officers-in-charge or other responsible persons of an organization who purchase food for issue, sale or serving to military personnel will be responsible for compliance with the revisions of this Order.

b. Base Veterinary Officer. The Base Veterinary Officer is responsible for the inspection of all foods upon delivery to this installation and for the sanitary inspection of all establishments located in the vicinity of this base which are approved as vendors of foods.

c. Base Inspection Officer. The Base Sanitation Officer, in the course of his routine inspection of food handling organizations on this base, will check delivery tickets and invoices from vendors to determine compliance with this Order. Any discrepancies will be reported to the Base Veterinary Officer.

8. Reports of violations of this Order will be made in writing to the Commanding General, Marine Corps Base, Camp Lejeune, North Carolina.

9. Concurrence. This Order has been coordinated and concurred in by the Commanding Generals, II Marine Amphibious Force, 2d Marine Division, FMF, 2d Force Service Support Group (Rein), FMF, 6th Marine Amphibious Brigade, FMF, and Commanding Officers, Marine Corps Air Station, New River, Naval Hospital, and Naval Dental Clinic.


M. C. HARRINGTON
Chief of Staff

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